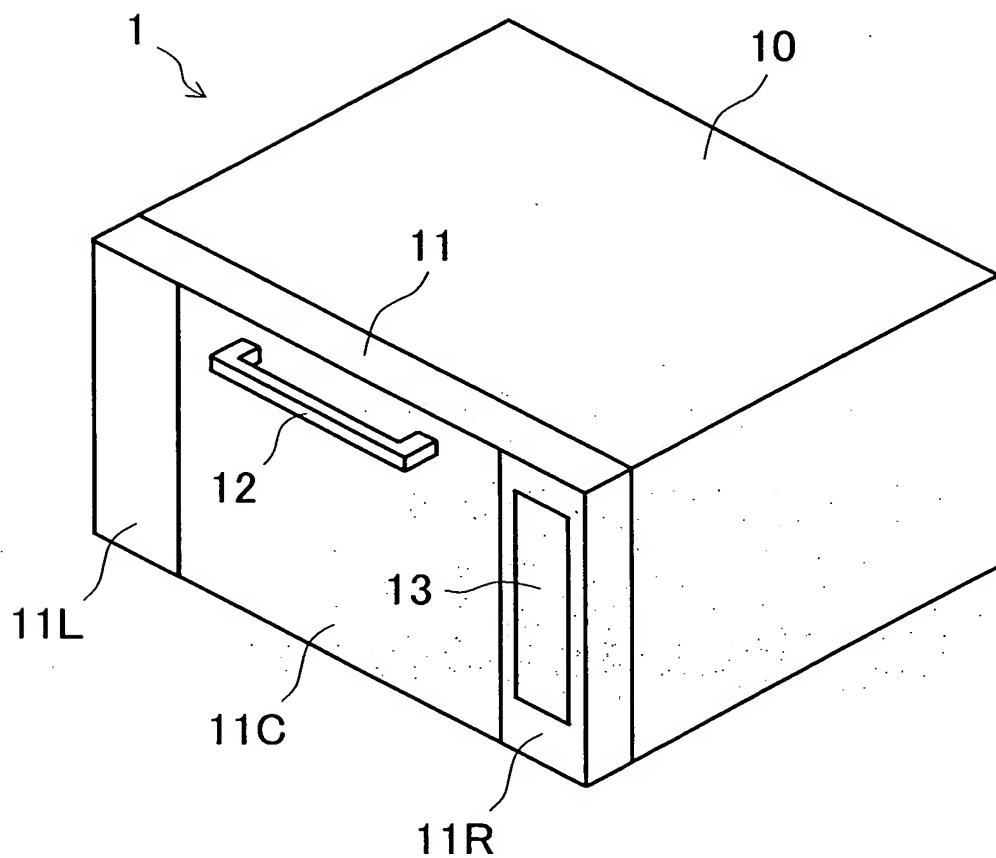


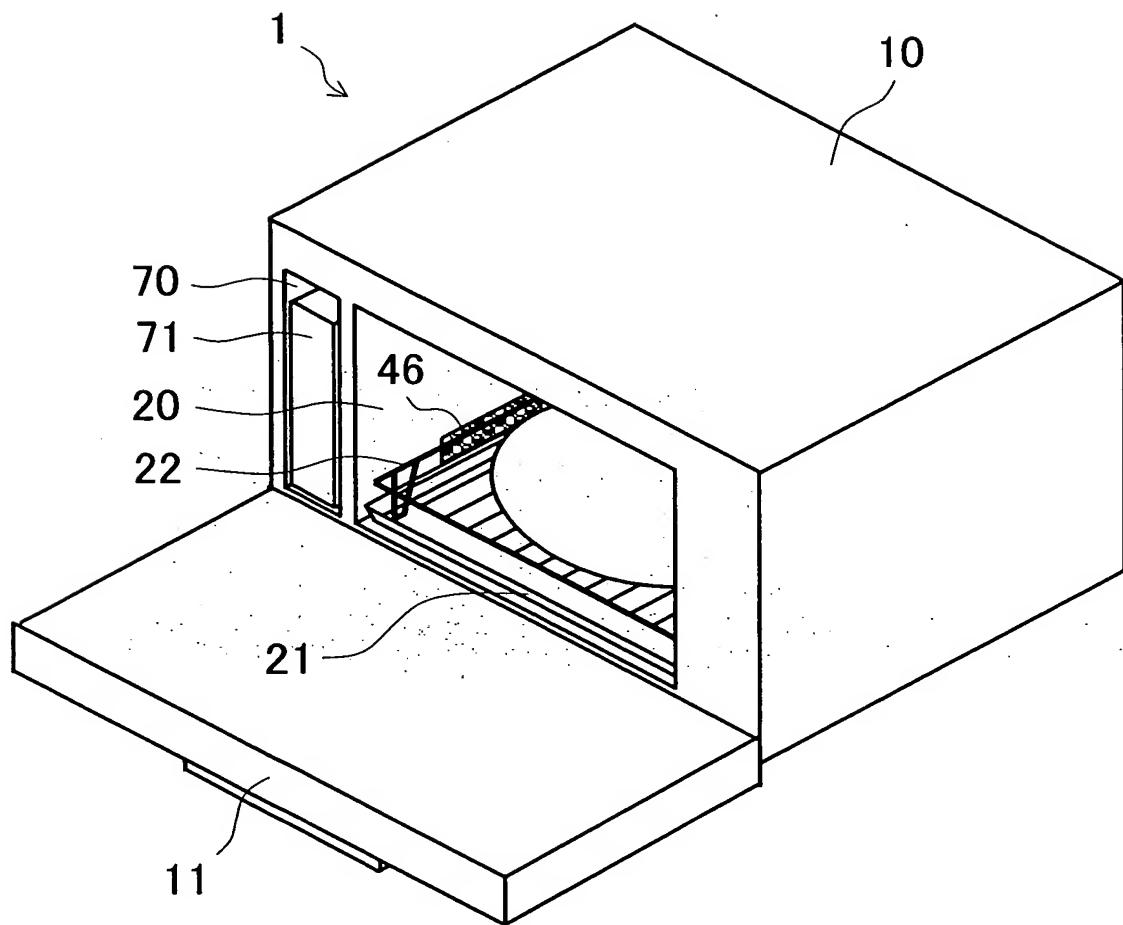
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FIG.1



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FIG.2



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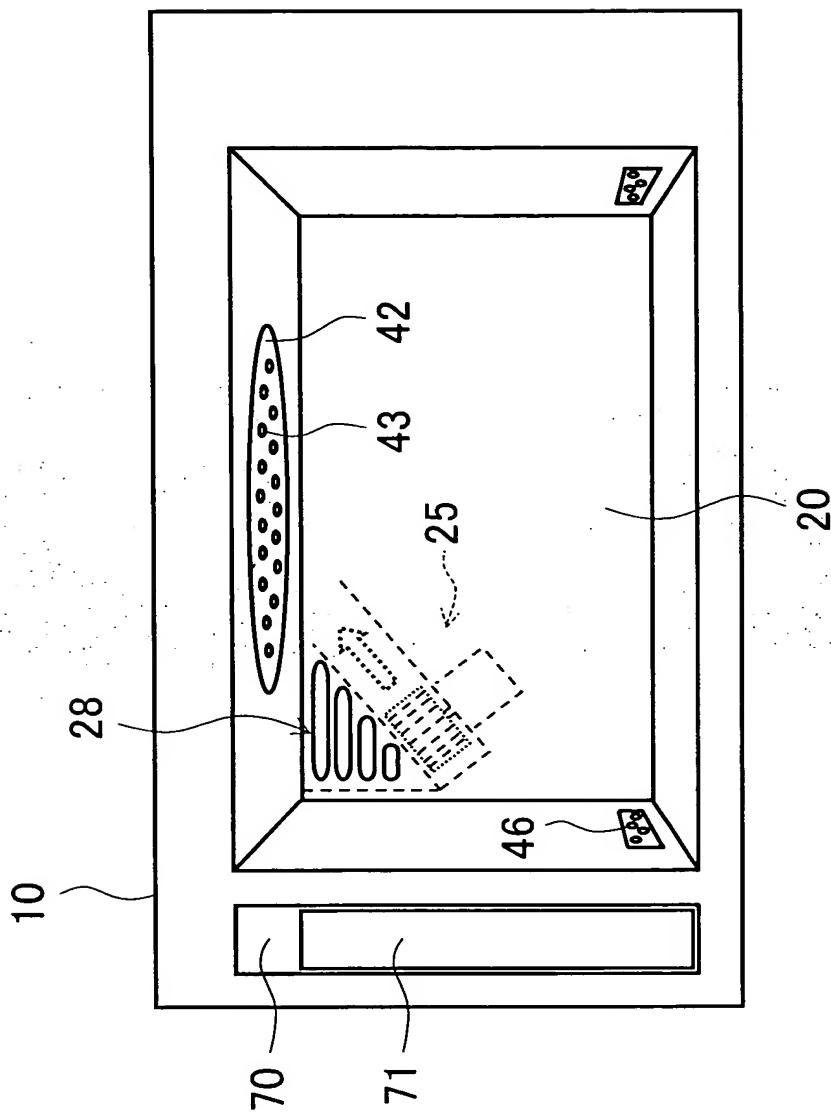
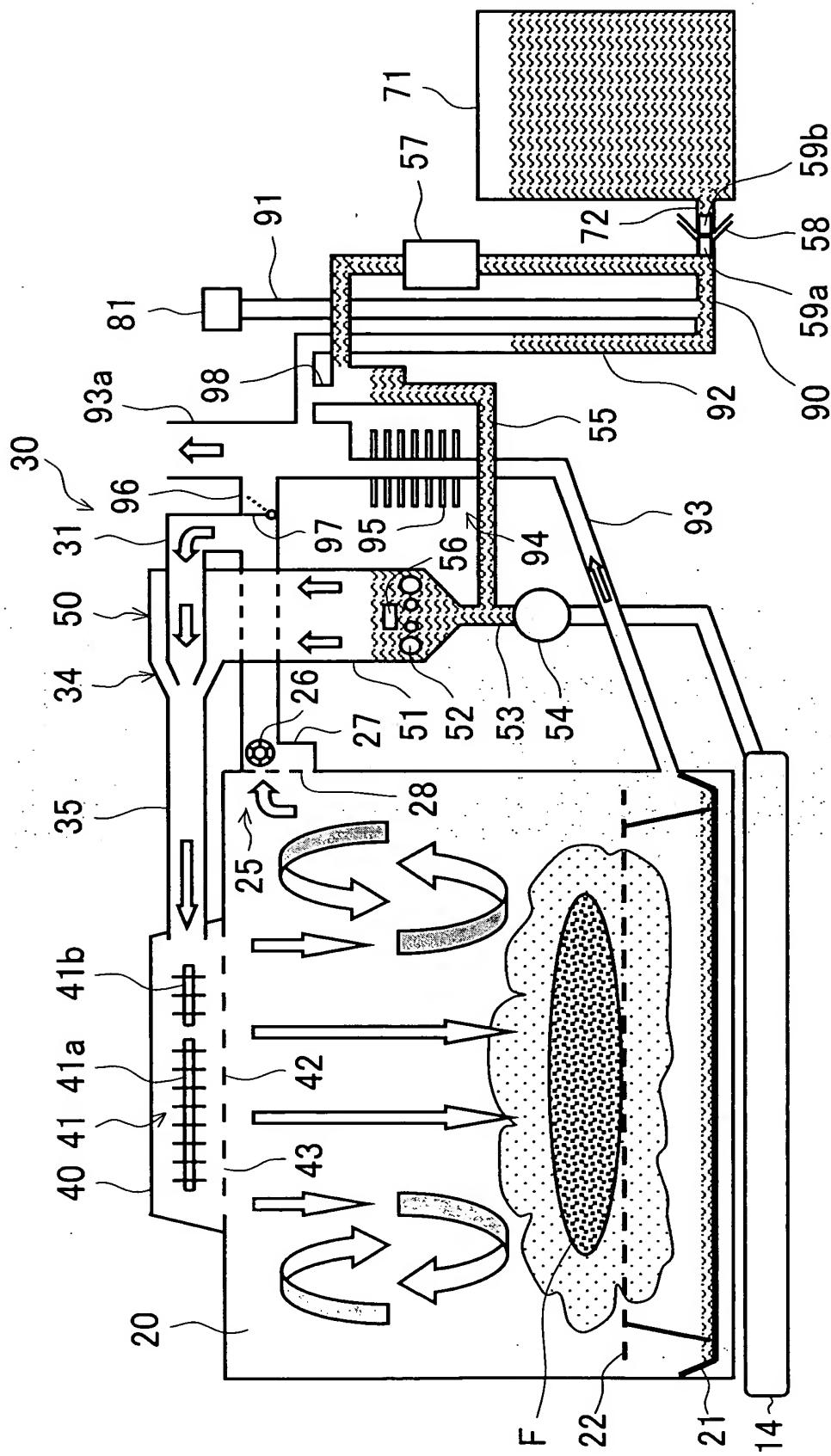


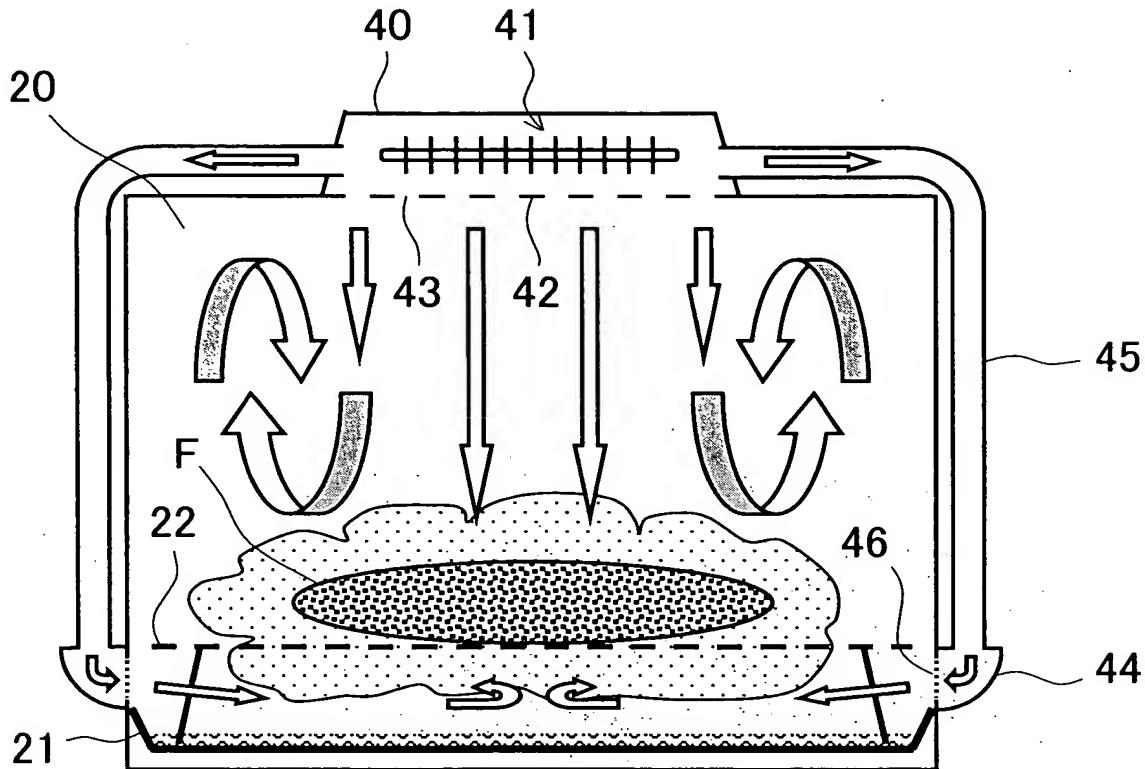
FIG. 3

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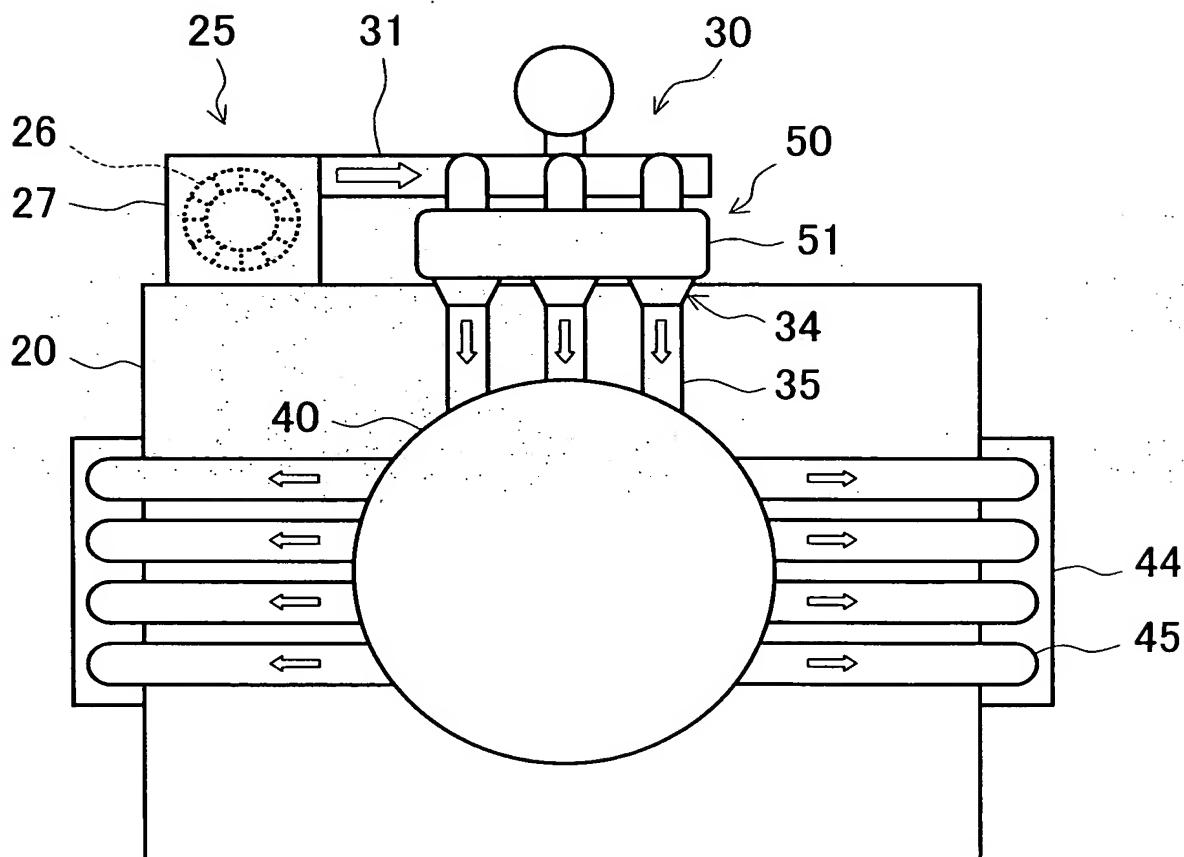
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FIG.5



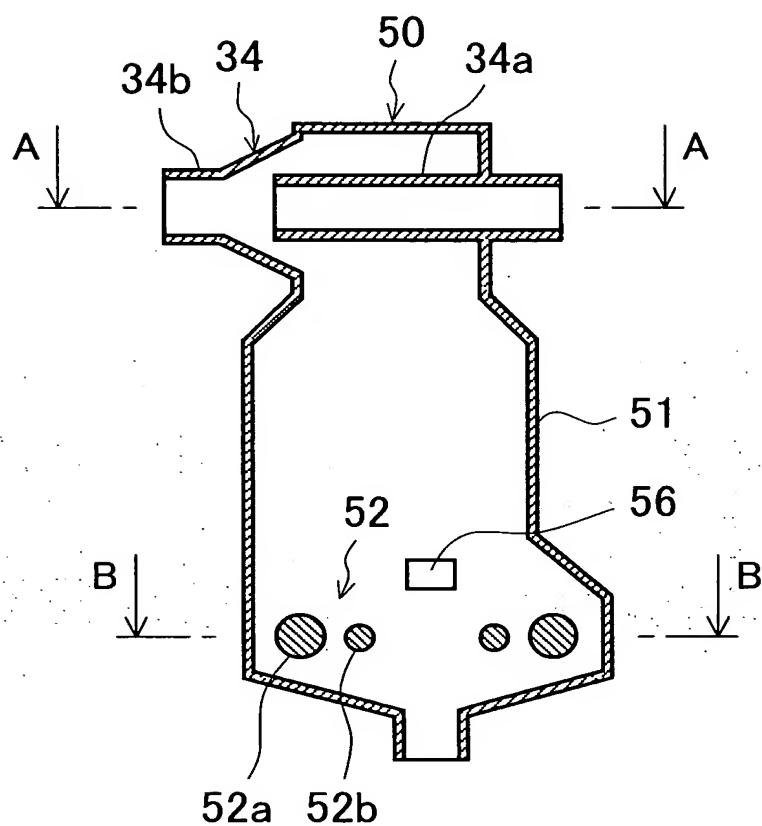
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FIG.6



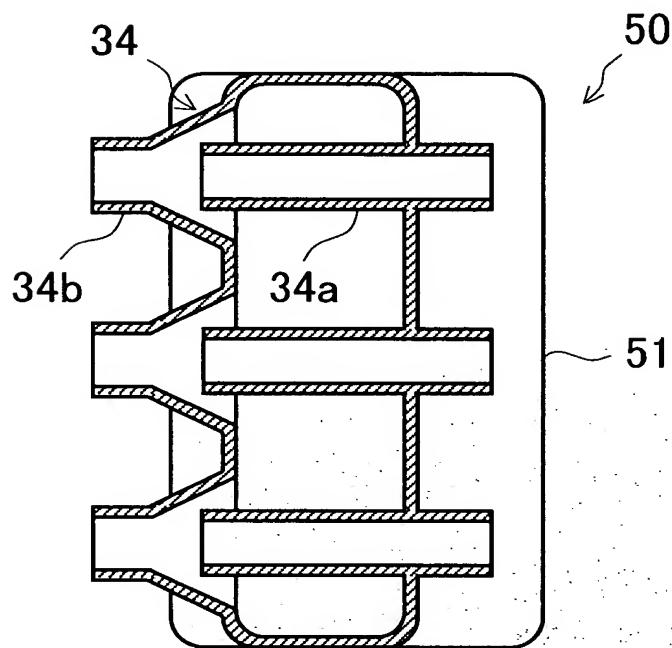
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FIG.7



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FIG.8



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FIG.9

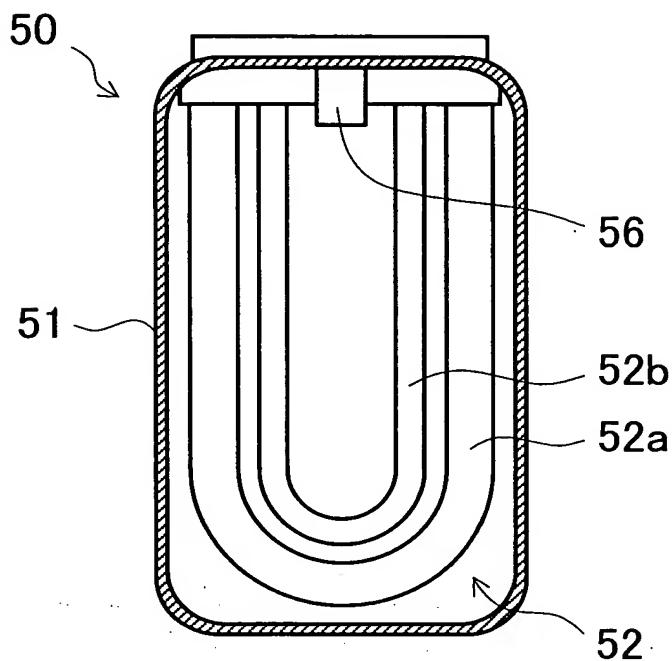
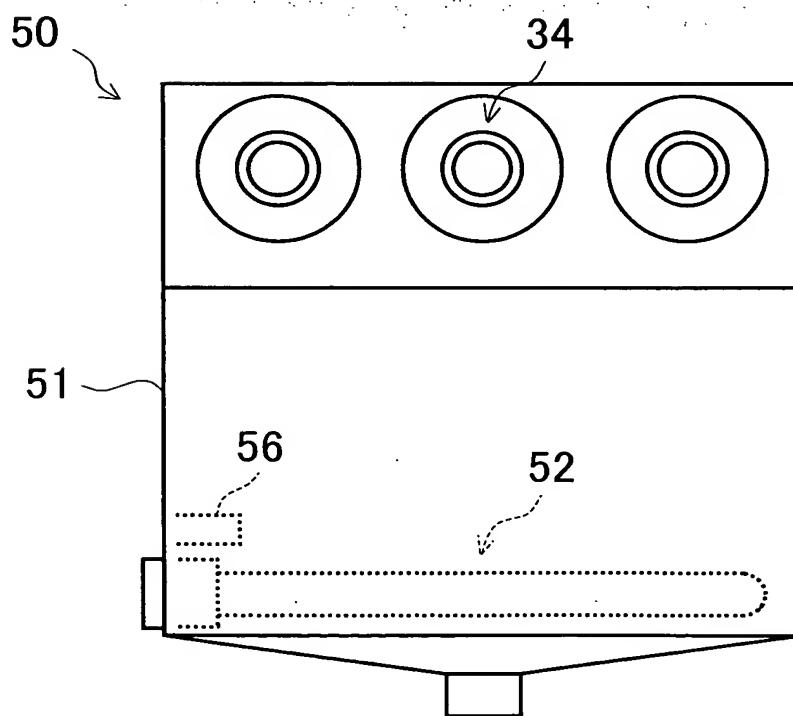
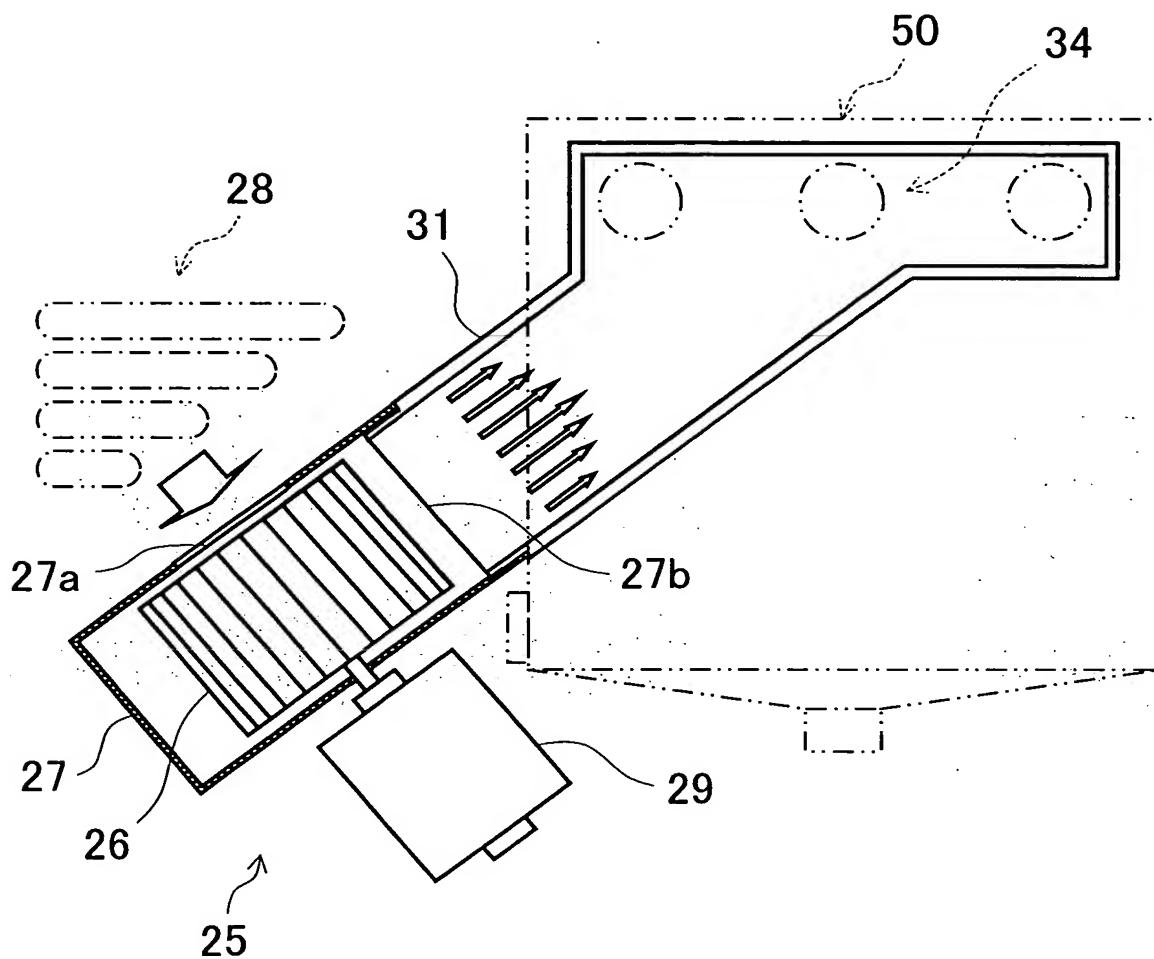


FIG.10



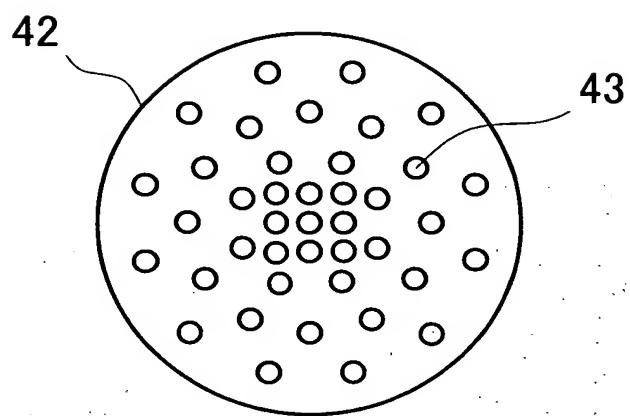
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FIG.11



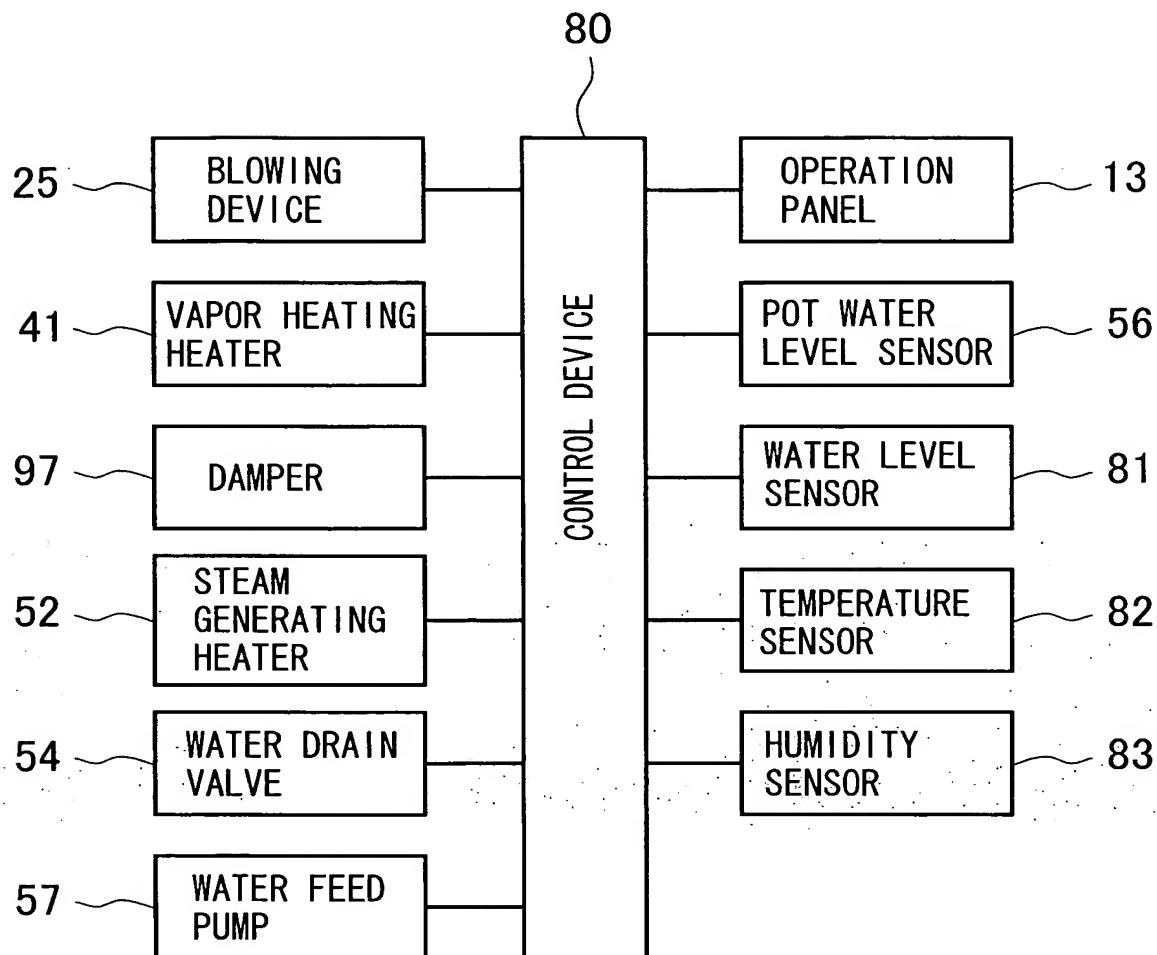
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FIG.12

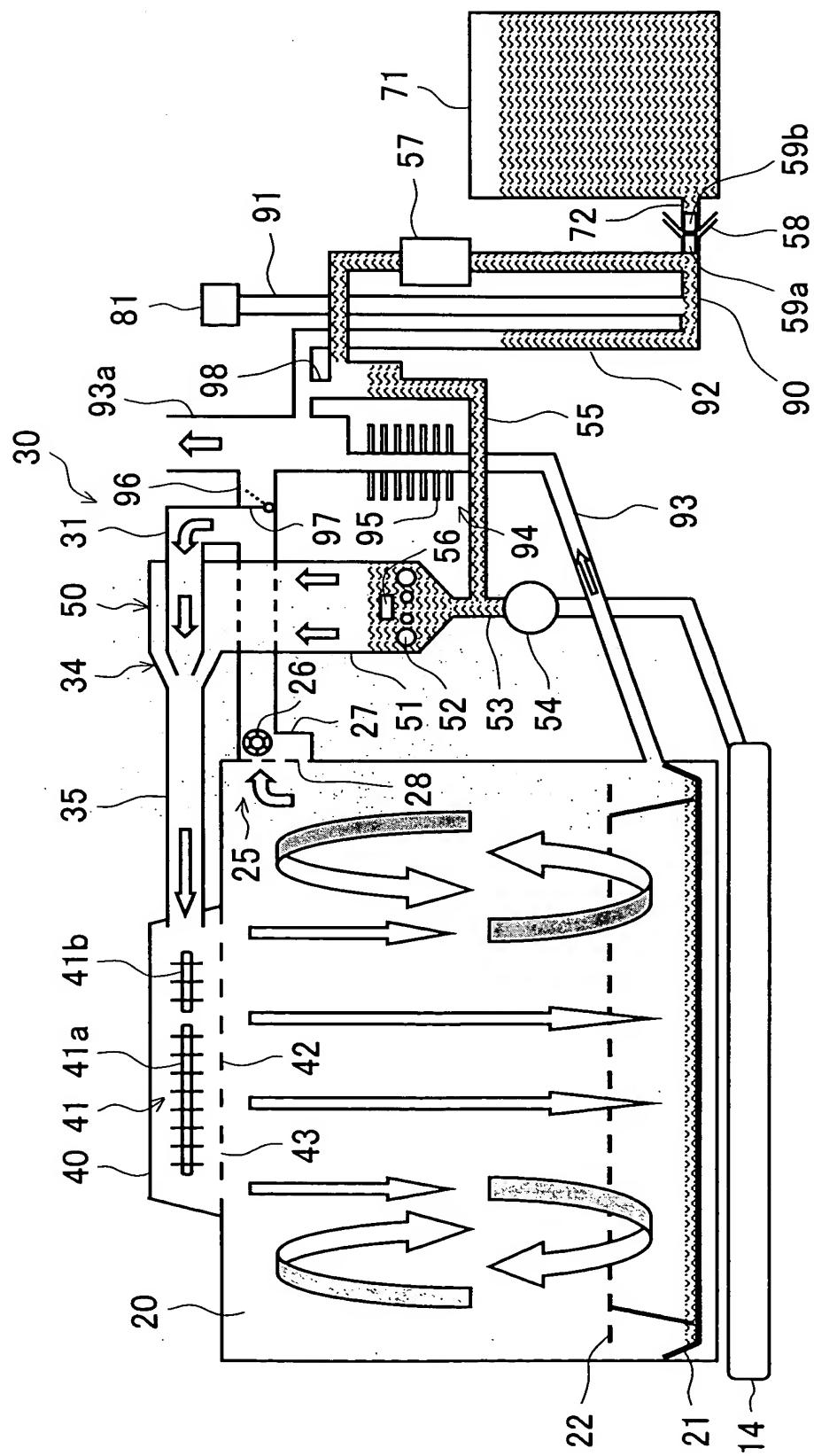


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FIG.13

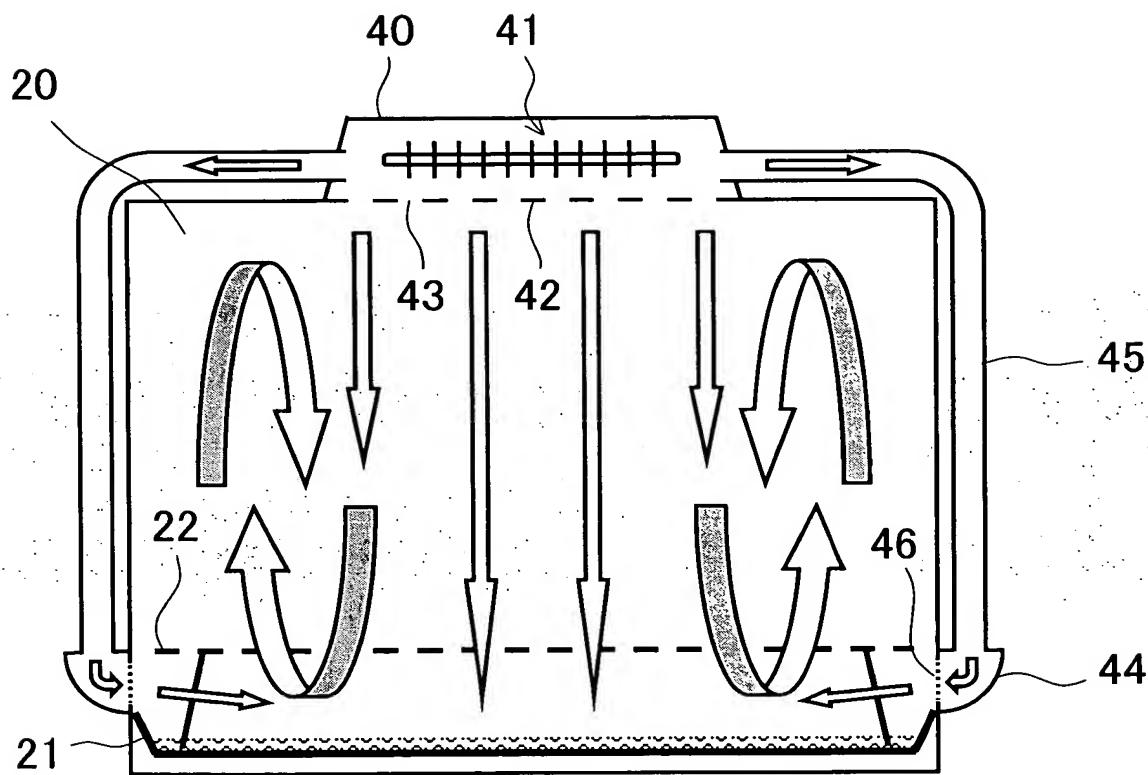


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FIG.15



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FIG. 16

COOKING MENUS	STEAM GENERATING HEATER		VAPOR HEATING HEATER		TOTAL ELECTRIC POWER CONSUMPTION (W)
	MAIN	SUB	MAIN	SUB	
STEAM (AMOUNT OF EVAPORATION 22g/min)	700	300	—	300	1300
BROWN (AMOUNT OF EVAPORATION 6g/min)	—	300	1000	—	1300
GRILL (AMOUNT OF EVAPORATION 0g/min)	—	—	1000	300	1300

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FIG.17

AMOUNT OF EVAPORATION (g/min)	NECESSARY ELECTRIC POWER (W)	ELECTRIC POWER OF STEAM GENERATING HEATER (W)
0	0.0	—
5	188.0	229.3
6.5	244.4	298.1
10	376.0	458.6
15	564.1	687.9
20	752.1	917.2
22	827.3	1008.9
25	940.1	1146.5

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FIG. 18

HEATING PATTERNS	CATEGORIES	MENUS	STAGES	TEMPERATURE	TIME	STEAM GENERATING HEATER(1000W)	VAPOR HEATING HEATER(1300W)
HEATING MODE A ↓ HEATING MODE B	STEAM-GRILL (GRILL BY STEAM) RAW FOODS	SAUSAGES BACON CHICKEN (THIGHS/OTHER PARTS) HAMBURGERS PORK CHOPS	1 PREHEATING 2 PREHEATING 3 COOKING 4 COOKING	220°C 250°C 250°C 250°C	PREHEATING TOTAL TIME ×70% TOTAL TIME ×30%	0% 50% 50% 0%	100% 100% 100% 100%
	STEAM-GRILL (GRILL BY STEAM) CONVENIENCE STORE FOODS	FRIED FISH (FROZEN) FRIED CHICKEN (FROZEN) FRIED FISH (CHILLED) FRIED CHICKEN (CHILLED)	1 PREHEATING 2 PREHEATING 3 COOKING	220°C 250°C 250°C	PREHEATING TOTAL TIME ×80% TOTAL TIME ×20%	0% 50% 50% 0%	100% 100% 100% 100%
	HEATING MODE A FROM BEGINNING TO END	ROAST CHICKEN ROAST PORK ROAST BEEF	1 COOKING 2 COOKING	WITHOUT PREHEATING	PRESET TEMPERATURE 30 MINUTES PRESET TEMPERATURE -30 MINUTES	50% 0%	100% 100%
	STEAM-BAKE CONVENIENCE STORE FOODS	PIZZA (FROZEN) FRENCH LOAF (FROZEN) LASAGNA (FROZEN)	1 PREHEATING 2 COOKING 3 COOKING	PRESET TEMPERATURE 30 MINUTES PRESET TEMPERATURE -30 MINUTES	PREHEATING TOTAL TIME 0%	0% 70% 0%	100% 100% 100%
	HEATING MODE B ↓ HEATING MODE A	BREAD PASTRIES CAKES	1 PREHEATING 2 COOKING 3 COOKING 4 COOKING	PRESET TEMPERATURE TOTAL TIME ×45% PRESET TEMPERATURE PRESET TEMPERATURE	PREHEATING TOTAL TIME ×45% TOTAL TIME ×10%	0% 0% 30% 0%	100% 60% 60% 60%

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FIG.19

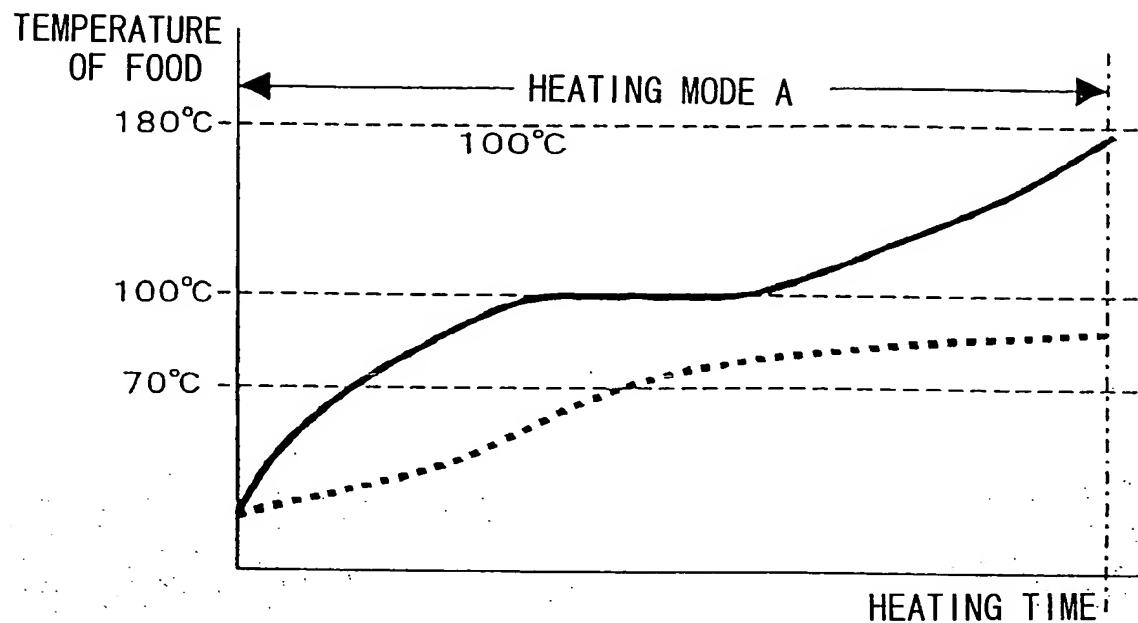
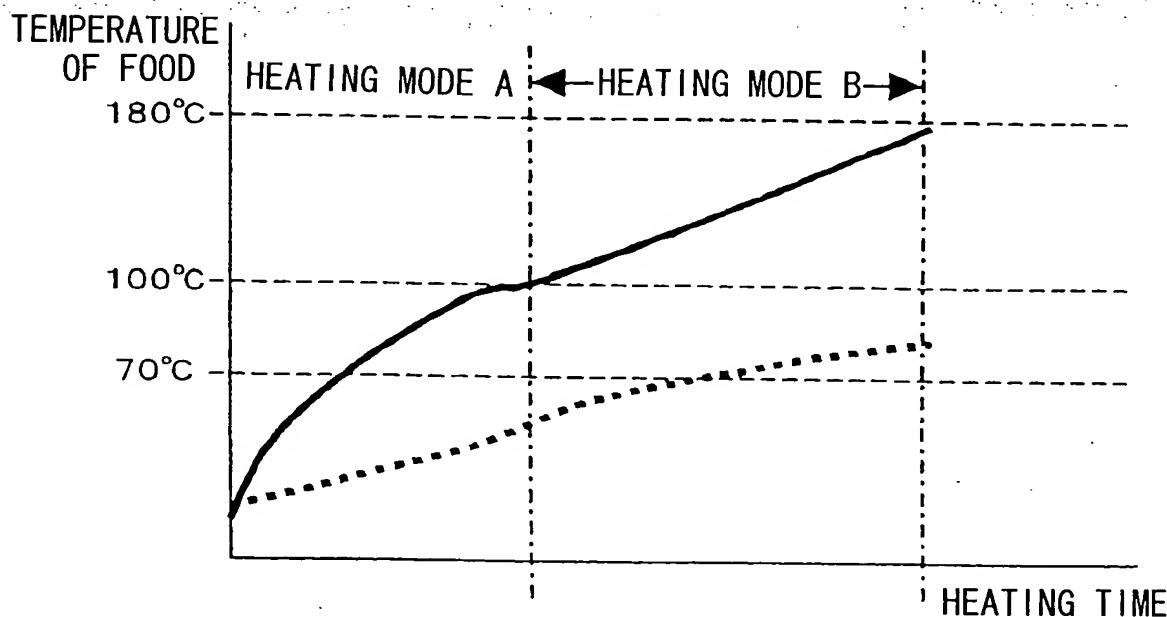
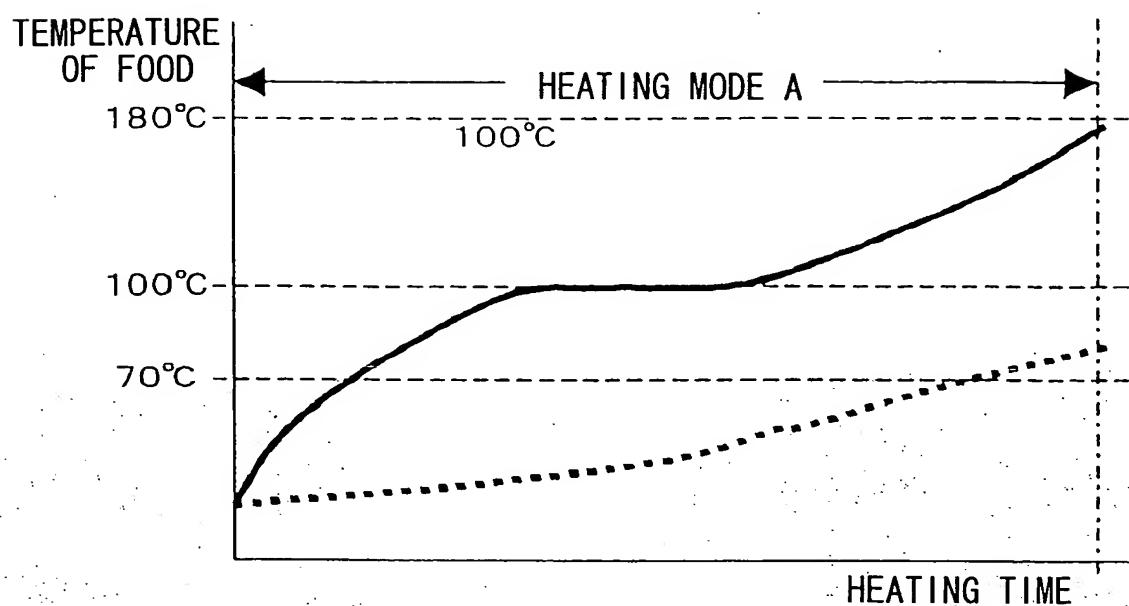


FIG.20



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FIG.21



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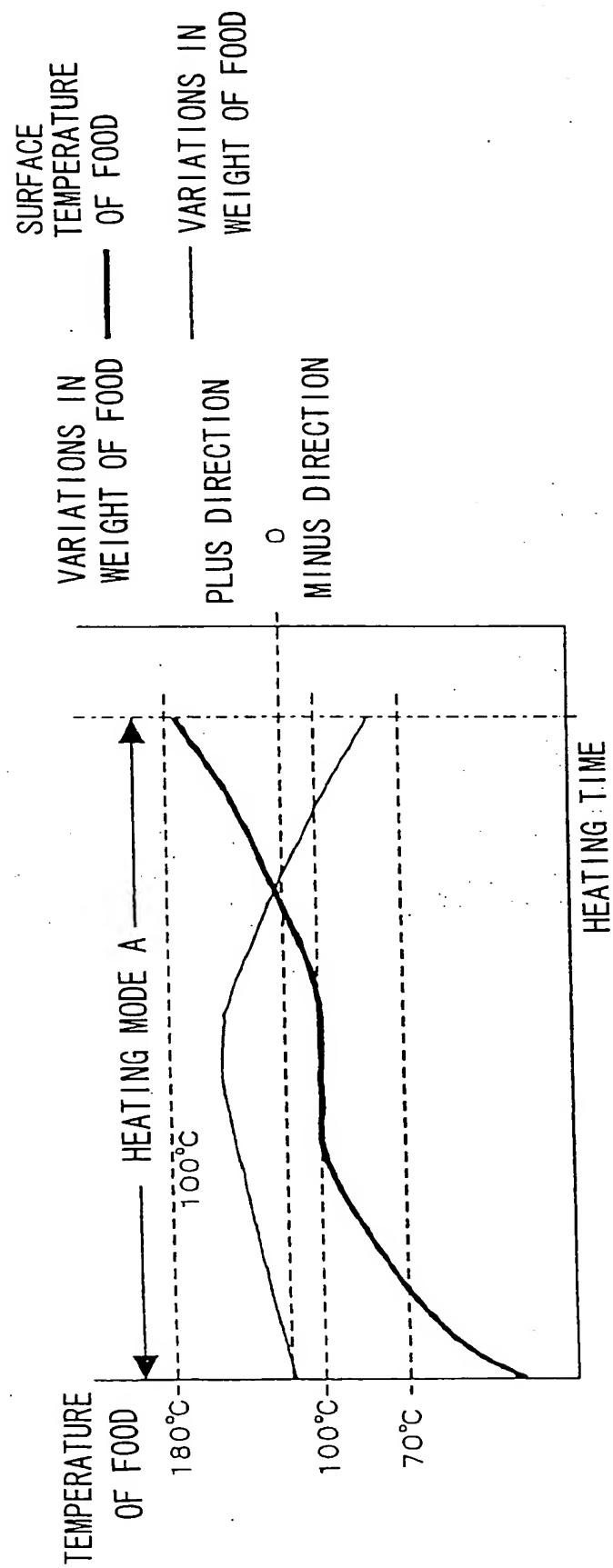


FIG.22